BRINKMANN®

Grand Elite Series™

4905

Natural Gas Conversion Kit

PROFESSIONAL INSTALLATION MANUAL

THIS NATURAL GAS CONVERSION KIT CAN BE USED ONLY WITH MODEL 810-4905-0 PRO SERIES GRILL

ASSEMBLY AND OPERATING INSTRUCTIONS

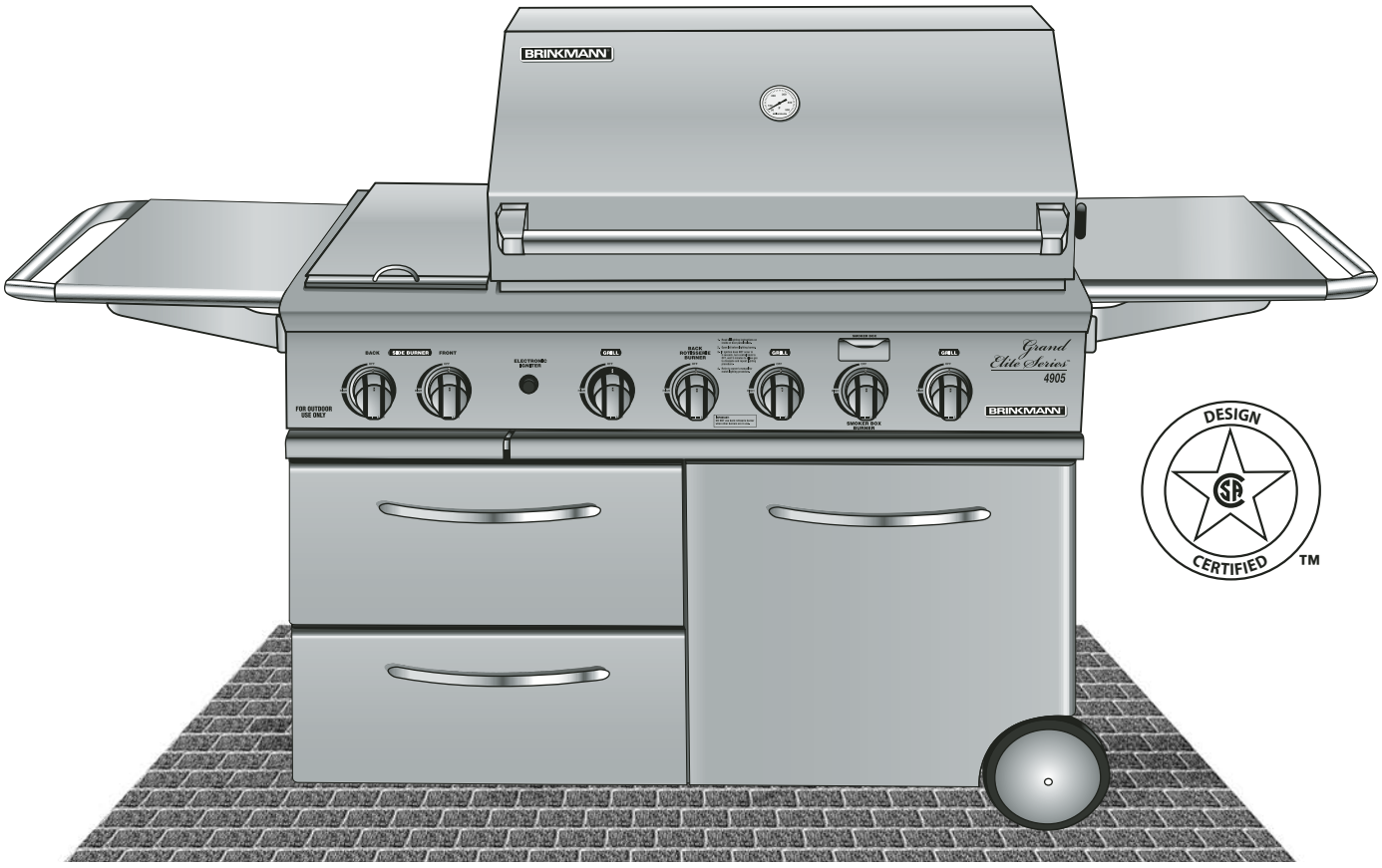
SAVE THIS MANUAL FOR FUTURE REFERENCE

NOTICE TO PROFESSIONAL INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE GRILL OWNER FOR FUTURE REFERENCE.

⚠ WARNING

HAZARDOUS EXPLOSION MAY RESULT IF THESE WARNINGS AND INSTRUCTIONS ARE IGNORED. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY, INCLUDING DEATH OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO USE YOUR CONVERSION KIT FOR YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL ⚠ IS TO ATTRACT THE ATTENTION TO POSSIBLE HAZARDS AS THE GRILL IS CONVERTED AND USED AS A NATURAL GAS GRILL. WHEN YOU SEE THE SAFETY ALERT SYMBOL ⚠ PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE CONVERTING AND OPERATING YOUR GRILL.

⚠ DANGER

FOR YOUR SAFETY:

IF YOU SMELL GAS:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open the Lid.**
4. **If odor continues, leave the area and immediately call your gas supplier or your fire department.**

⚠ WARNING

FOR YOUR SAFETY:

1. **DO NOT store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance to avoid the possibility of explosion.**

Failure to follow the instructions as written, or installation by other than a trained professional, will void all manufacturer warranties.

Installer Company

or Service Name: _____

_____

Technician Name: _____

Installation Date: _____

⚠ WARNING

This conversion kit shall be installed by a professional service technician in accordance with the manufacturer's instructions as specified by the codes and requirements of the authority having jurisdiction. The information in these instructions must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or death. The qualified service agency performing this conversion assumes responsibility for the proper conversion of this grill.

IMPORTANT: Fill out product record information below.

A replacement Rating Label is provided with this kit and needs to be applied when the conversion is completed.

Model Number: _____

Serial Number: _____

Date Purchased: _____

TABLE OF CONTENTS

General Warnings 3

Installation Information and Safe Use 4

Assembly Instructions 5–14

Connecting to Natural Gas Source 15

Leak Testing 15–18

Pre-start Check List 18

Lighting Instructions 19–21

Operating Grill and Helpful Hints 22–26

Warranty Information . . . . . Back Cover

⚠ **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

⚠ **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

GENERAL WARNINGS

⚠ WARNING

- **Never use liquid propane gas in a unit designed for natural gas.**
- **Never use charcoal briquets or lighter fluid in a gas grill.**
- **Leak test all connections before first use, even if grill was purchased fully assembled.**
- **Never check for leaks using a match or open flame.**

⚠ CAUTION! **Strong odors, colds, sinus congestion, etc. may prevent the detection of natural gas. Use caution and common sense when testing for leaks.**

- **Always keep your gas grill free and clear of gasoline, paint thinner, or other flammable vapors and liquids or combustible materials.**
- **Always check the grill prior to each use as indicated in the "Pre-Start Check List" section of this manual.**
- **DO NOT use back rotisserie burner when main burners are in use.**
- **DO NOT obstruct the flow of combustion or ventilation air.**
- **Do Not attempt to lift grill using side shelves. DO NOT lean on the side shelves.**
- **Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.**
- **DO NOT leave the grill unattended while in use.**
- **DO NOT allow the gas hose to come in contact with hot surfaces.**
- **DO NOT allow grease to fall on hose.**
- **Keep any electrical supply cords away from water or heated surfaces.**
- **Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.**
- **For household use only. DO NOT use this grill for anything other than its intended purpose.**
- **DO NOT use while under the influence of drugs or alcohol.**
- **Grill is hot when in use. To avoid burns:**
    - **DO NOT attempt to move the grill.**
    - **Lock the wheels so the unit does not accidentally move.**
    - **Wear protective gloves or oven mitts.**
    - **DO NOT touch any hot grill surfaces.**
    - **DO NOT wear loose clothing or allow hair to come in contact with grill.**

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.

FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

⚠WARNING

- **FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.**
- **Use your grill OUTDOORS in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. We recommend your grill be situated at least 10 feet (3.1 m) from buildings.**
- **Maintain a minimum clearance of 24 inches (61 cm) between all sides of grill and walls or other combustible material. DO NOT use grill under overhead unprotected combustible construction.**
- **DO NOT use or install this grill in or on a recreational vehicle and/or boat.**

INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)

This kit converts your grill for natural gas use at 7 inch water column supply pressure. To check your pressure contact your local natural gas company. If the supply pressure is different than 7 inch, contact a certified plumber for assistance. **Not for use with LP gas.**

⚠ DANGER

Connection should be made by a certified plumber. Supply the plumber with a copy of these instructions. Incorrect connection can result in a gas leak with possibility of fire.

ASSEMBLY INSTRUCTIONS

⚠ YOU MUST BE A LICENSED PLUMBER TO CONVERT THIS GRILL.
READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING THE CONVERTED GRILL.

The following tools are required to assemble the Grand Elite Series 4905 Conversion Kit:

- **Phillips Head Screwdriver**
- **Adjustable Wrench**

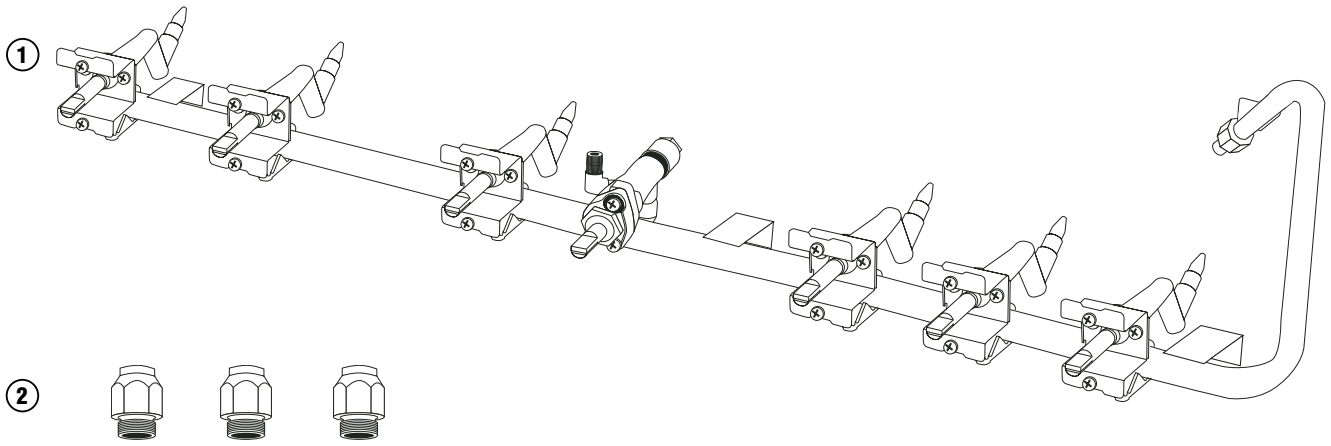
PARTS BAG CONTENTS

Make sure you have all items listed under **PARTS LIST** before you begin the installation process.

Your parts will include:

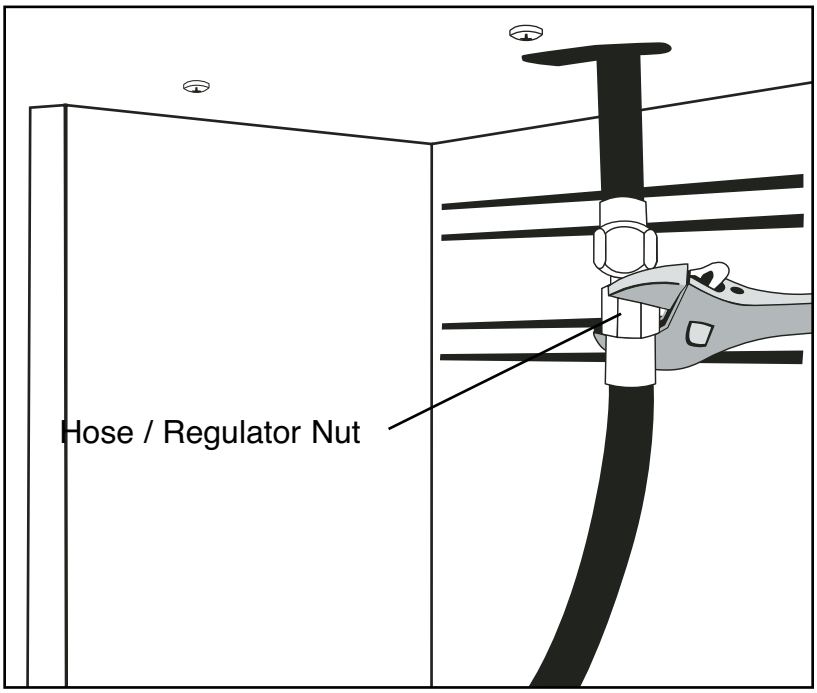
① Natural Gas Manifold

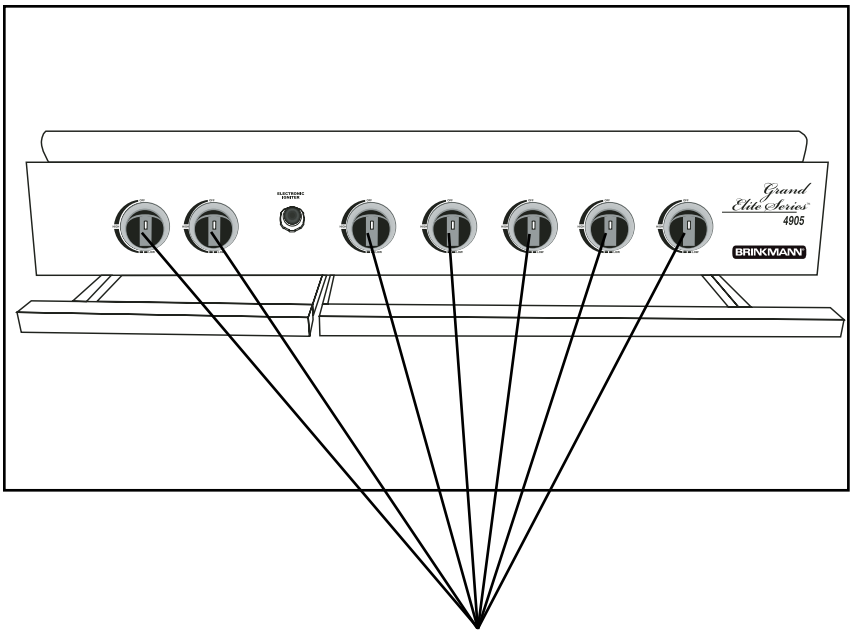
② Natural Gas Side Burner and Rotisserie Burner Orifices



FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 800-527-0717.

(Proof of purchase will be required.)
Inspect contents of the box to ensure all parts are included and undamaged.





Control Knobs

⚠ CAUTION! Some parts may contain sharp edges. Wear protective gloves if necessary.

NOTE: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

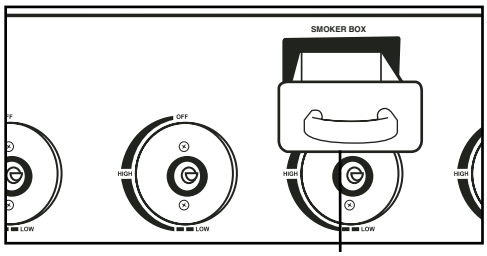
Remove hose / regulator from main burners manifold by unscrewing hose / regulator nut.

Step 2

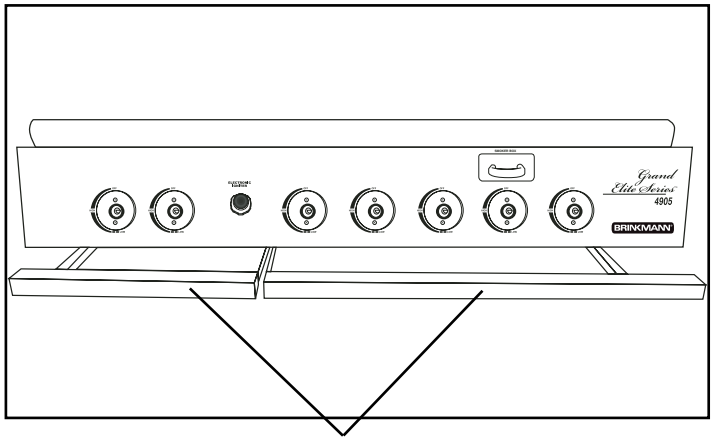
Remove control knobs from main control panel. Set aside for later use.

Step 3

Remove grease trays and smoker box tray from grill and set aside for later use.



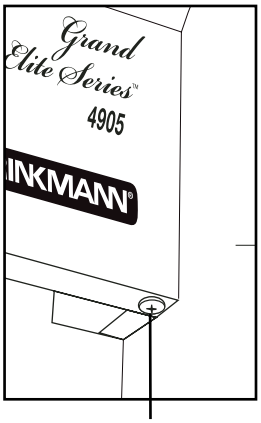
Smoker Box Tray



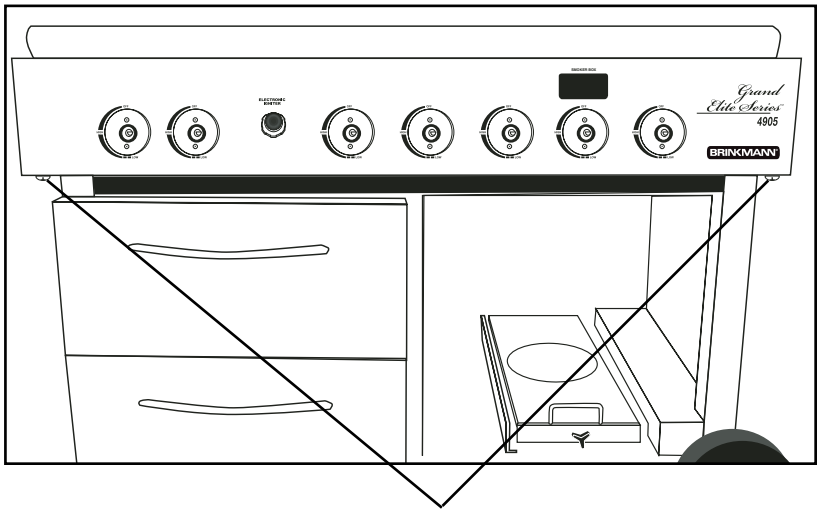
Grease Trays

Step 4

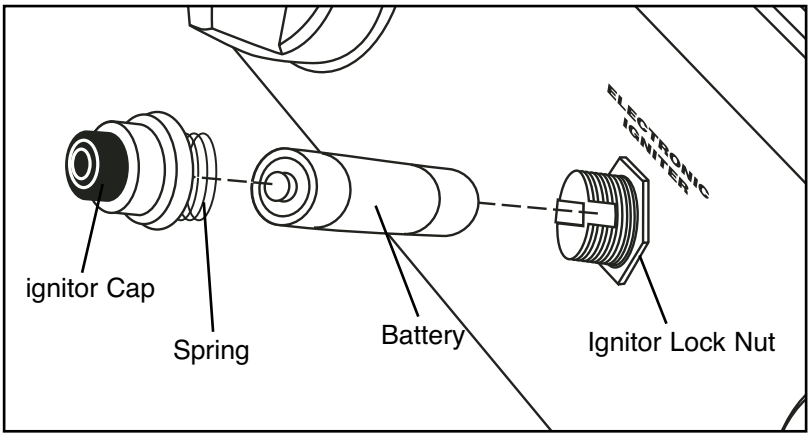
Remove two screws from bottom corners of the control panel. Remove ignitor cap, spring and battery. Pull control panel free of valve stems and remove ignitor lock nut and allow ignitor to hang freely.



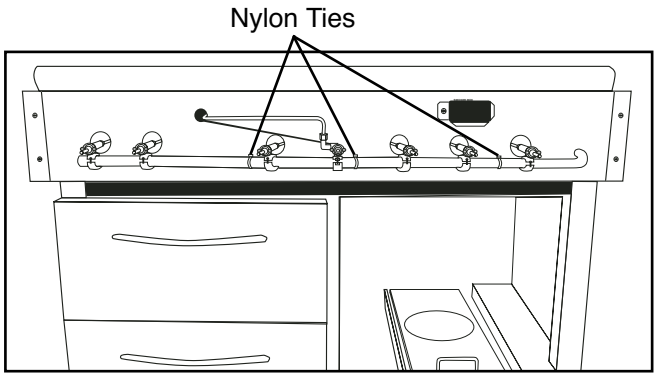
Control Panel Screw



Control Panel Screws



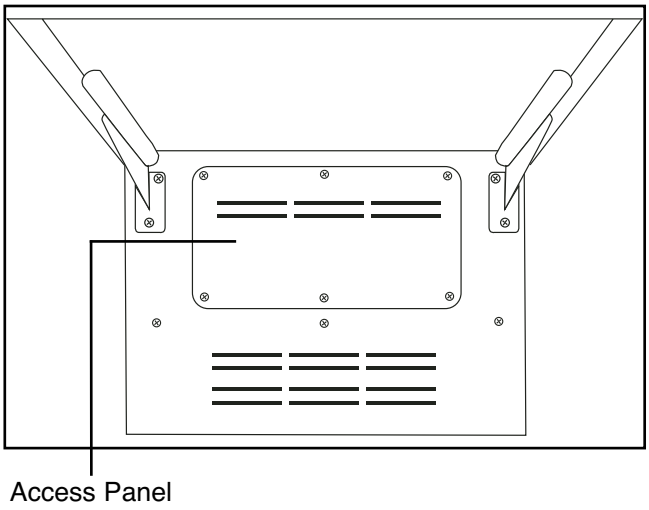
NOTE: It is helpful to keep the screws with the components as they are removed for ease of reassembly.



Step 5

Cut nylon ties holding the ignitor wires to the main burner manifold.

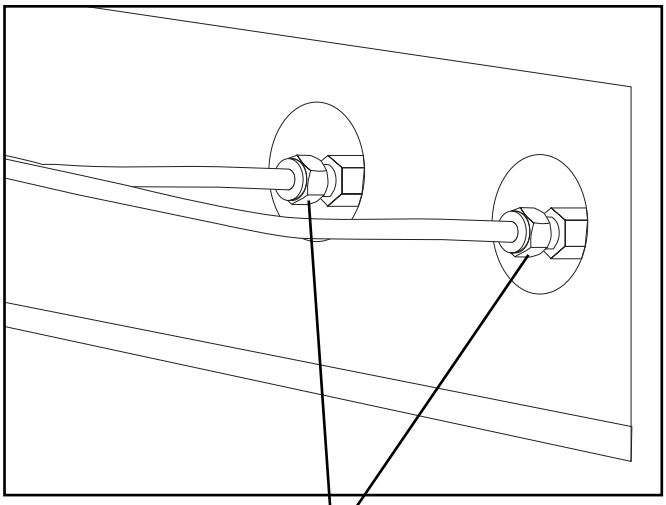
NOTE: Be careful not to damage ignitor wires.



Step 6

Remove six screws on the access panel located on the left side of grill. Remove panel, this will allow access to the side burner gas lines.

NOTE: Leave panel off until the end of conversion and all gas leak testing has been done.



Step 7

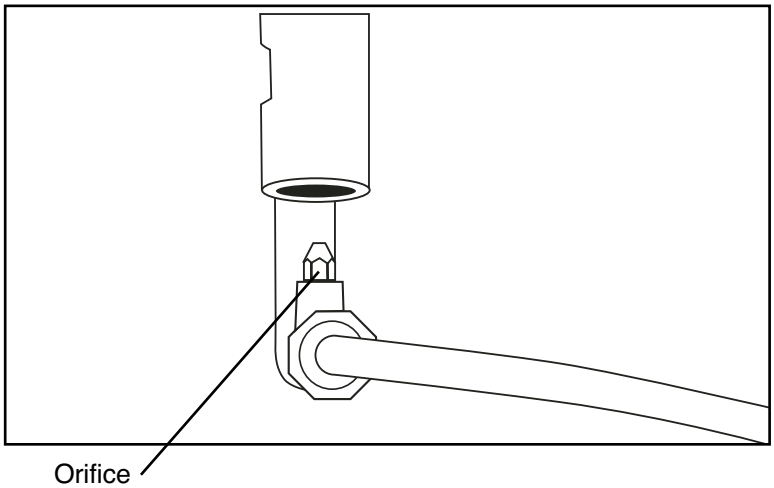
Loosen the gas line nuts attached to the side burner valves.

NOTE: Bending the hose could damage the supply line.

Step 8

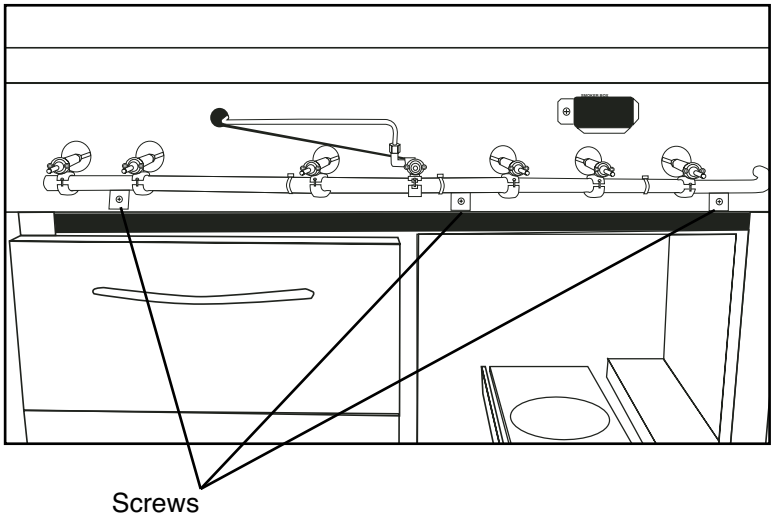
Remove the brass orifices on each side burner

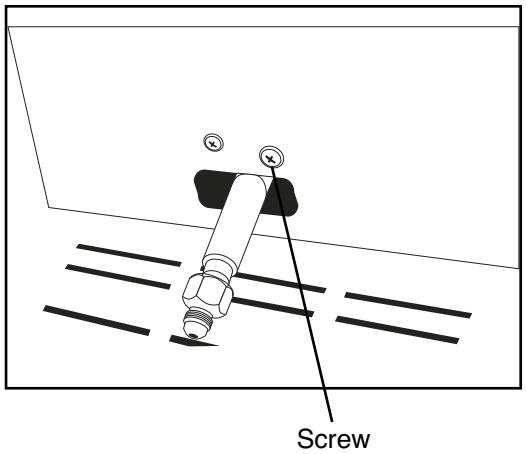
base and replace them with a natural gas orifices.

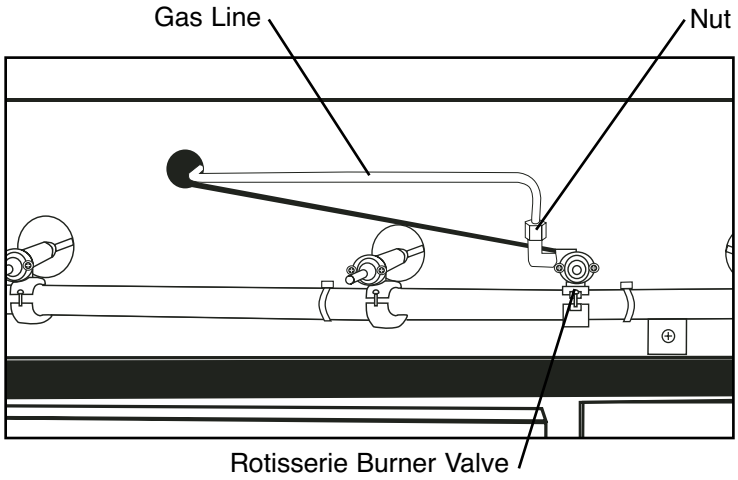


Step 9

To remove the manifold, remove the three screws on the front of the grill and the one screw located inside the propane tank compartment.



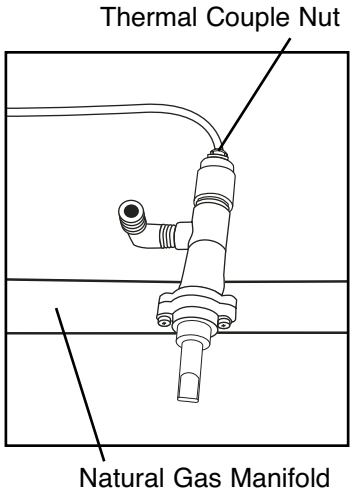




Step 10

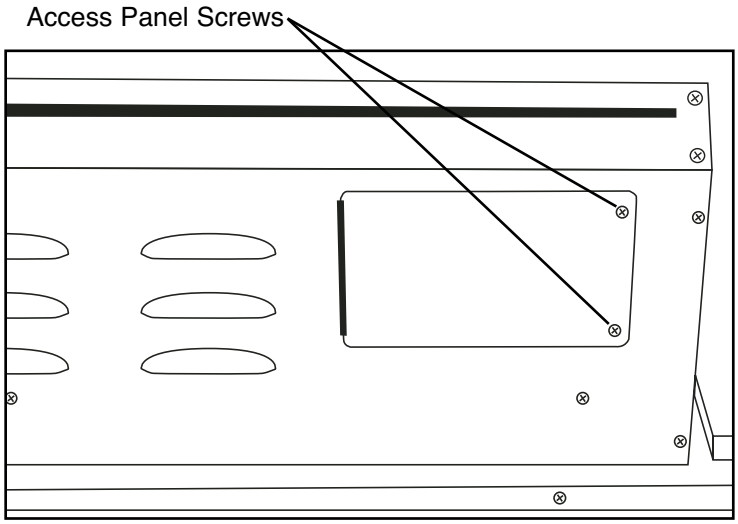
Loosen nut and detach gas line from rotisserie burner valve.

NOTE: Bending the hose could damage the supply line.



Step 11

Carefully pull the gas manifold out from the burner tubes to allow access to the thermal couple nut. Remove thermal couple nut from the back of the rotisserie burner valve. Remove the existing LP gas manifold.



Step 12

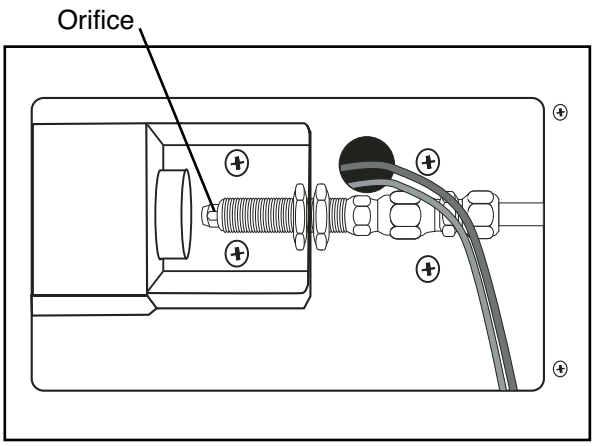
Remove two screws on the access panel located on the back of the rotisserie burner. Remove panel.

NOTE: Leave panel off until the end of conversion and all gas leak testing has been done.

Step 12

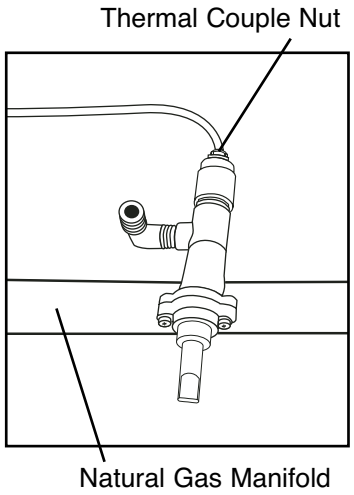
Remove the brass orifice on rotisserie gas line and replace with a natural gas orifice.

NOTE: Leave the back panel off until the end of conversion and all gas leak testing has been done.



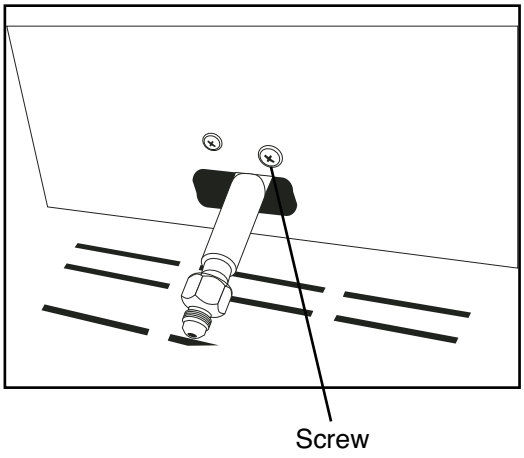
Step 13

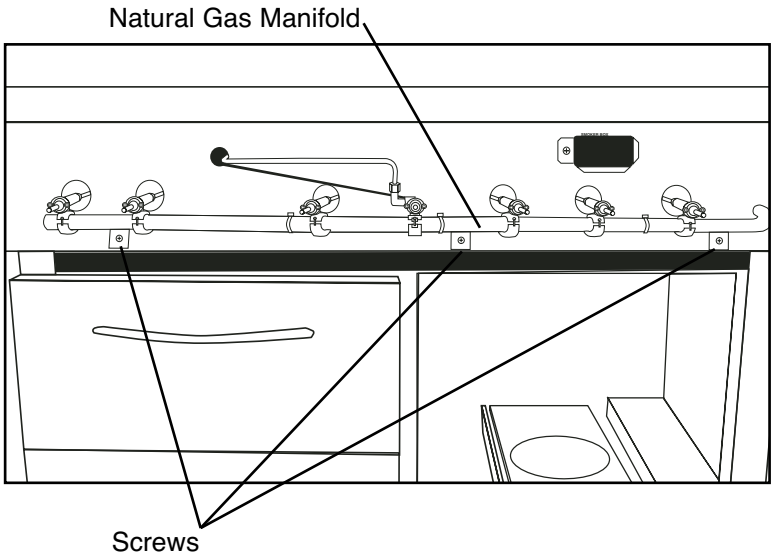
Insert the natural gas manifold into the front of the grill, but do not secure with screws until Step 14. Attach thermal couple nut to the back of the rotisserie burner valve.

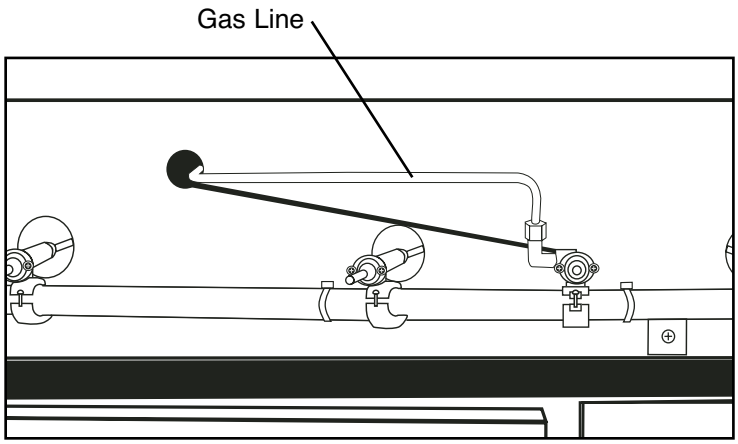


Step 14

Align the mounting brackets with screw holes. Secure with four screws removed in Step 9.



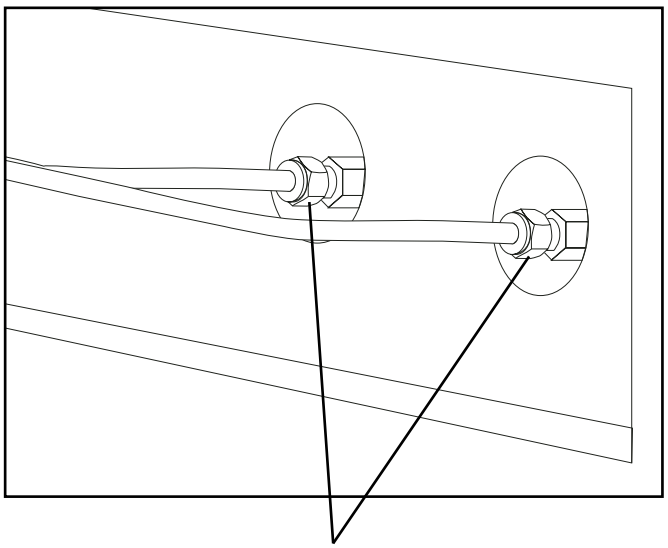




Step 15

Attach gas line to rotisserie burner valve.

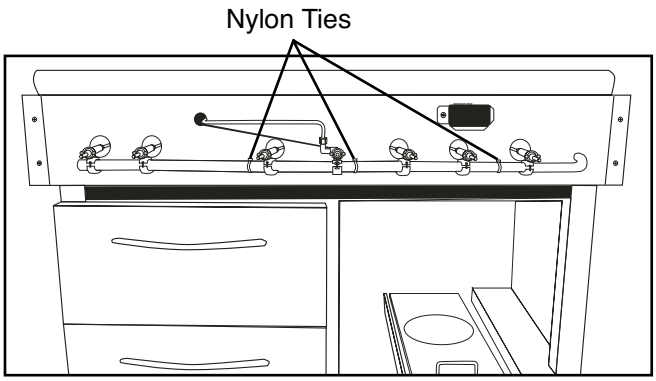
NOTE: Bending the hose could damage the supply line.



Step 16

Tighten the gas line nuts attached to the side burner valves.

NOTE: Bending the hose could damage the supply line.

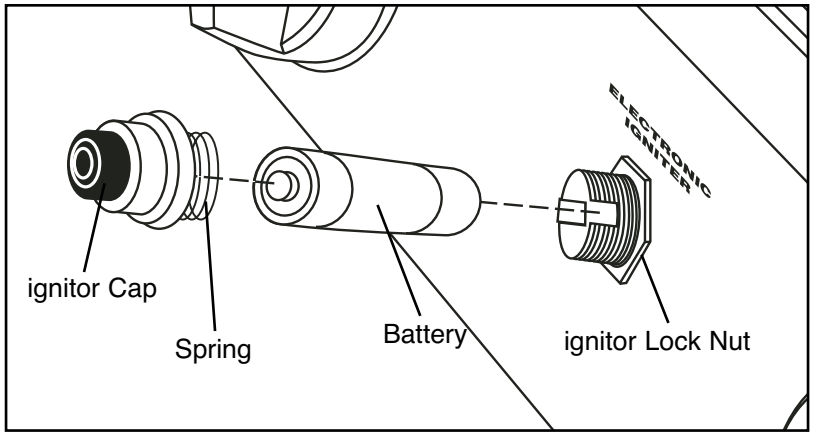


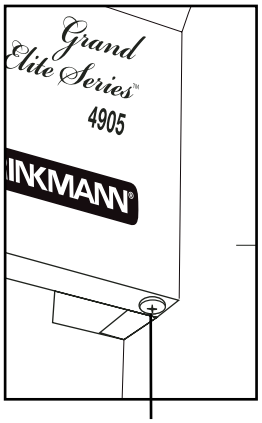
Step 17

Fasten the ignitor wires to the main burner manifold with nylon ties provided in kit.

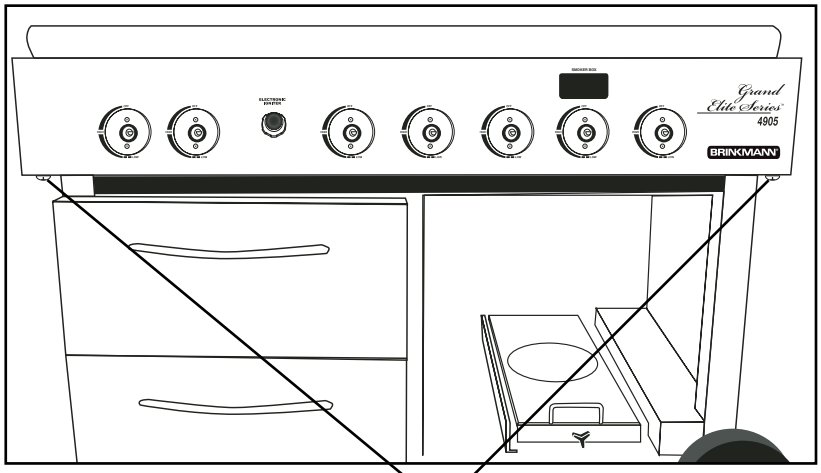
Step 18

Hold control panel in position over valve manifold and insert ignitor through control panel. Secure ignitor with ignitor lock nut. Replace ignitor cap, spring and battery. Place control panel over valve stems and secure with two screws on bottom corners of the control panel.





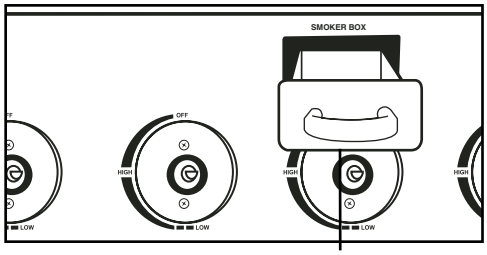
Control Panel Screw



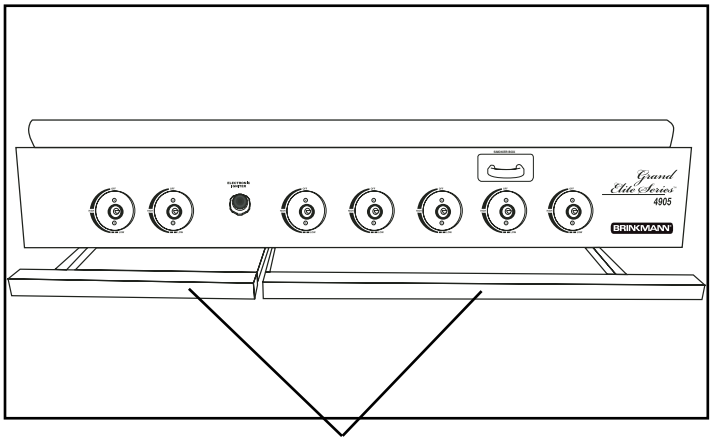
Control Panel Screws

Step 19

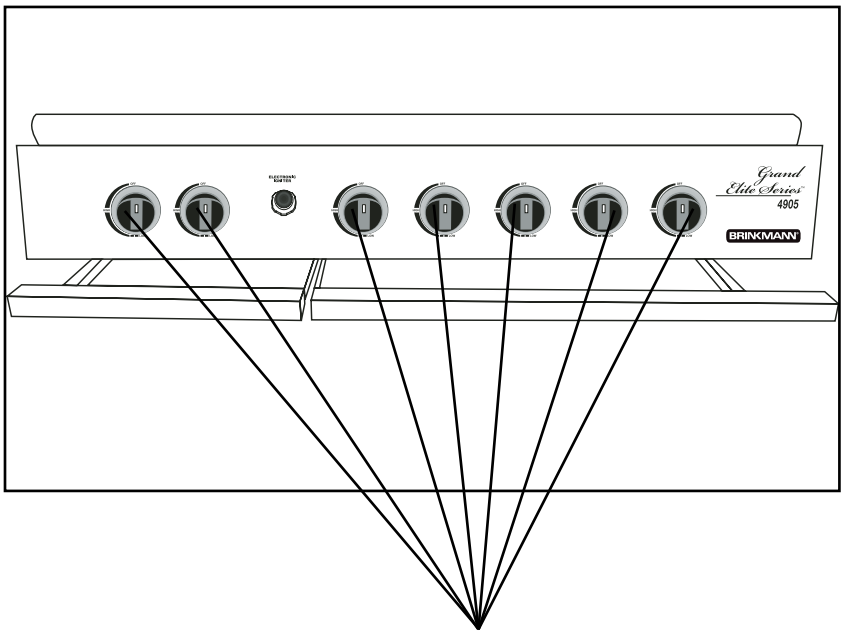
Replace grease trays and smoker box tray.



Smoker Box Tray



Grease Trays



Control Knobs

Step 20

Replace control knobs on main control panel.

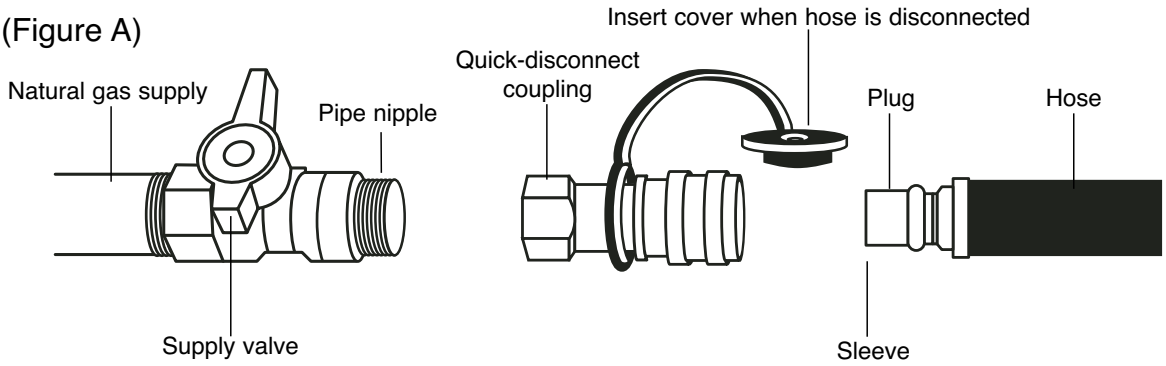
NOTE: A natural gas hose must be purchased separately (Brinkmann Part Number 155-4905-N). Connection to hard piping is not recommended for portable grills or grills that can be moved.

CONNECTING YOUR GRILL TO THE NATURAL GAS SOURCE

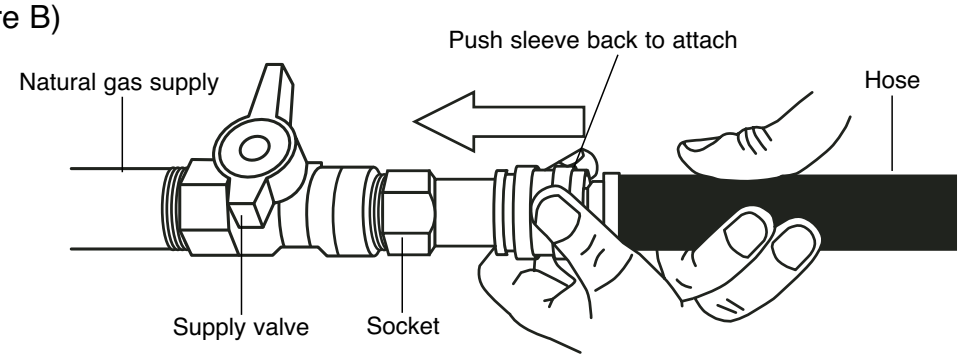
1. Coat pipe nipple with gas resistant teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (Figure A).

2. After grill is completely assembled, make sure natural gas supply valve is “OFF” and then connect natural gas hose to socket. Push sleeve back on socket (Figure B) and insert plug until sleeve snaps forward, locking plug into socket. Be sure to leak test these connections prior to use.

(Figure A)



(Figure B)



DISCONNECTING YOUR GRILL FROM THE NATURAL GAS SOURCE

1. Turn natural gas supply valve “OFF”
2. To disconnect, push sleeve back and pull plug out of sleeve.

⚠WARNING

- **Never use your grill without leak testing all gas connections and hoses. See the section on “Leak Testing” in this manual for proper procedures.**

- **Visually inspect the hose assembly prior to each use for evidence of damage, excess wear or deterioration. If found, replace the assembly before using your grill. Only the Brinkmann supplied replacement should be used.**

During assembly or conversion to natural gas, keep the supply hoses free of kinks and/or damage.

Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.

⚠WARNING

AVOID HARD METAL PIPING

- **DO NOT use hard metal piping of any kind to connect this converted natural gas grill. Use only natural gas hose specified by the manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.**

⚠WARNING

For safe use of your grill and to avoid serious injury:

- **DO NOT let children operate or play around grill.**
- **Keep grill area clean and clear of combustible materials.**
- **DO NOT block holes in bottom or back of grill.**
- **Check burner flames regularly.**
- **Use grill only in well ventilated area. Never use in enclosed space such as a carport, garage, porch, covered patio or and overhanging structure.**
- **NEVER attempt to light grill with lid closed. A build-up of gas may cause explosion.**

⚠DANGER

LEAK TESTING:

To prevent fire or explosion hazard:

- **DO NOT smoke or permit ignition sources in the area while conducting a leak test.**
- **Perform test OUTDOORS only in a well ventilated area.**
- **Never perform a leak test with a match or open flame.**
- **Never perform a leak test while the grill is in use or while grill is still hot.**

⚠WARNING

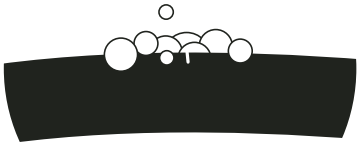
WHEN TO PERFORM A LEAK TEST:

- **After assembling or converting your natural gas grill and before lighting for the first time, even if purchased fully assembled.**
- **Any time the gas components are replaced.**
- **Any time your grill has been moved.**
- **At least once per year or if your grill has not been used for more than 60 days.**

CHECKING FOR LEAKS:

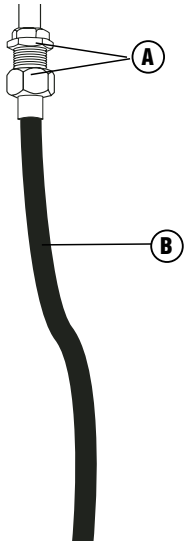
1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the "OFF" position.
4. Ensure gas hose is tightly connected to gas source.
5. Turn on the fuel supply on at the source.
6. Apply the soap water mixture to the following:

Watch For Bubbles



Ⓐ Hose connection to gas manifold.

Ⓑ The full length of gas supply hose.



⚠CAUTION!

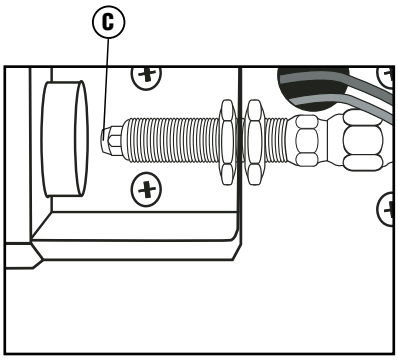
Before first use, check gas supply line connection to rotisserie burner valve (under control panel) and gas supply line connection to the orifice (back of grill body).

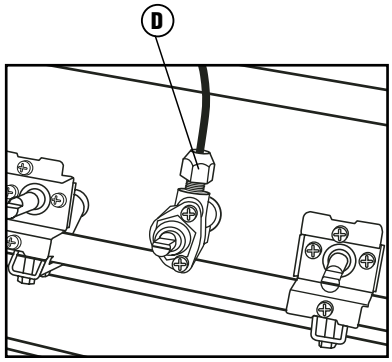
Ⓒ Rotisserie orifice connection.

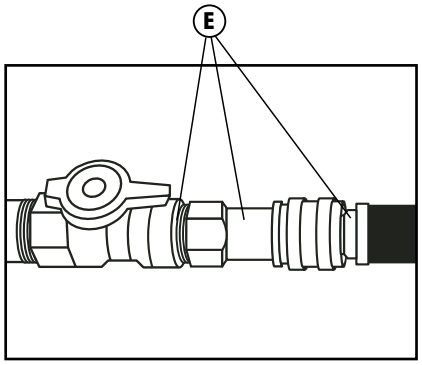
Ⓓ Rotisserie supply line connection to rotisserie valve assembly.

NOTE: Rotisserie gas supply line can be gas leak tested by removing the grease tray and applying soap water mixture from under the control panel.

Ⓔ Quick disconnect coupler.







6. Check each place listed (A–E) for growing bubbles which indicates a leak. Check points C and D must to be done with the roteserie burner valve turned to HIGH and pushed in. Side burner gas connection/gas orifice must also be checked and must be done with the side burner valves turned to high.

7. Turn off gas supply at source.

8. Turn on control knobs to release gas pressure in hose.

9. Turn control knobs to "OFF" position.

10. Tighten any leaking connections.

11. Repeat soapy water test until no leaks are detected.

12. Turn off gas supply at source until you are ready to use your grill.

13. Wash off soapy residue with cold water and towel dry.

14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

⚠ **CAUTION**! **DO NOT** use the grill if leaks cannot be stopped.

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

⚠WARNING

PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. DO NOT operate this grill until you have read and understand ALL of the warnings and instructions in this manual.

PRE-START CHECK LIST:

- Ensure that the grill is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior the grill being used.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your grill on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.
- Properly place the empty grease trays under the grease drain hole in the bottom of the grill to catch grease during use.
- DO NOT obstruct the flow of combustion and ventilation air.

⚠WARNING

Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.

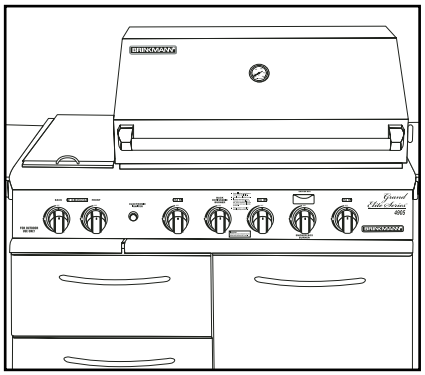
⚠WARNING

LIGHTING INSTRUCTIONS:

Follow the instructions exactly.

1. **OPEN THE GRILL LID before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.**
2. **Check that all burner control knobs are turned to the "OFF" position.**
3. **DO NOT stand with head, body, or arms over the grill when lighting.**

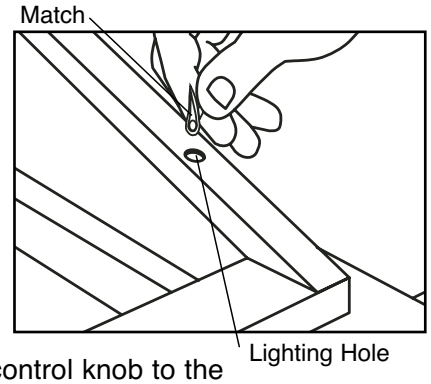
LIGHTING THE MAIN BURNERS:



1. Open lid before lighting burner.
2. Make sure all control knobs are in the "OFF" position.
3. Select the burner to be lit. Push and turn the control knob of that burner to the "HIGH" position.
4. Press the electronic igniter and hold for 3–5 seconds to light burner.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. Repeat Steps 3–5 for lighting each burner. Always use the electronic igniter for lighting each burner. If burner does not ignite using push-button igniter, wait 5 minutes, see ” Match Lighting the Main Burners” section.
7. To turn off, turn each control knob clockwise until it locks in the "OFF" position. This does not turn off the gas flow from the source.

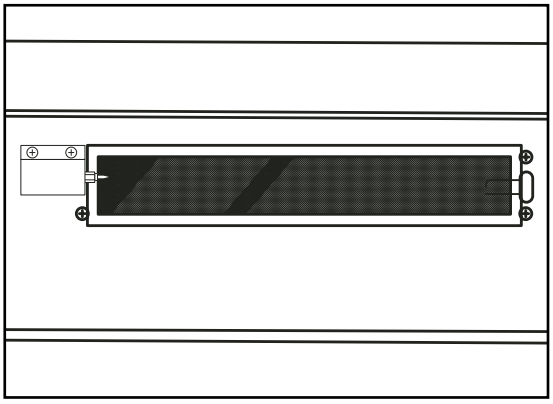
NOTE: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.

MATCH LIGHTING THE MAIN BURNERS:



1. Open lid before lighting.
2. Turn the burner control knobs to OFF.
3. Strike the match and place approximately 1/2" (1 to 2 cm) above lighting hole in the right hand side of the grill .
4. Turn on the **FAR RIGHT** burner control knob to the HIGH position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to OFF and wait 5 minutes for gas to evacuate the grill. Repeat Steps 1 through 5 until the burner ignites.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the HIGH position.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner control knob. **DO NOT** attempt to operate the grill until the problem is found and corrected. See “Trouble Shooting” section of this manual.

LIGHTING THE ROTISSERIE BURNER:



1. Open grill hood before lighting rotisserie burner.
2. Make sure control knob is in the "OFF" position.
3. Push and turn the control knob of that burner to the "HIGH" position. Continue to push in control knob while pressing electronic igniter for 3–5 seconds.
4. Once burner is lit, continue to push and hold control knob for 30 seconds.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. To turn off, turn each control knob clockwise until it locks in the "OFF" position.

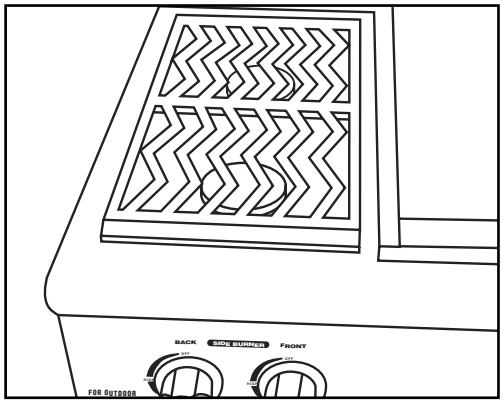
IMPORTANT: DO NOT use back rotisserie burner when main burners are in use.

NOTE: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.

MATCH LIGHTING THE ROTISSERIE BURNER:

1. Open grill hood before lighting rotisserie burner.
2. Make sure control knob is in the "OFF" position.
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the lower edge of burner.
4. Push and turn the control knob of that burner to the "HIGH" position. Continue to push control knob until burner is lit.
5. Once burner is lit, continue to push and hold control knob for 30 seconds.
6. If the burner does not light in five seconds, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and at the source. **DO NOT** attempt to operate the grill until the problem is found and corrected.

LIGHTING THE SIDE BURNER:



1. Remove lid before lighting side burner.
2. Make sure control knob is in the "OFF" position.
3. Push and turn side burner control knob to the "HIGH" position.
4. Press the electronic igniter on the main control panel and hold for 3–5 seconds to light burner.
5. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
6. To turn off, turn each control knob clockwise until it locks in the "OFF" position.

NOTE: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.

MATCH LIGHTING THE SIDE BURNER:

1. Open the lid to the side burner before lighting.
2. Make sure control knob is in the "OFF" position.
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the burner.
4. Turn the side burner control knob to the "HIGH" position. The burner should light immediately.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner control knob. **DO NOT** attempt to operate the grill until the problem is found and corrected.

NOTE: Observe flame height when lit: Flame should be a Blue/Yellow color between 1"–2" when burner is on "HIGH".

TURNING OFF THE GRILL:

1. Turn off the gas at the source.
2. Turn all burner control knobs to the "OFF" position.

⚠ CAUTION!

- The natural gas source should always be in the off, or closed position when the grill is not in use.

⚠WARNING

OPERATING THE GRILL:

Never use Charcoal or Lighter Fluid inside your natural gas grill. Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burner and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on "HIGH" to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the "HIGH" position for 10 to 15 minutes. Close the cover during the preheat period.

CONTROLLING FLARE-UPS:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in the bottom of your grill. If this should occur, **DO NOT** pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm. If grease fire occurs close the lid and turn off the main burners until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

⚠WARNING

- **Ensure that grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup. DO NOT allow grease to drip onto ground for risk of fire or injury. Only remove grease cup for cleaning when grill is cool.**
- **DO NOT leave your grill unattended while in use.**
- **DO NOT move grill when in use. Lock wheels in place to stabilize grill.**
- **DO NOT use water to extinguish flare-ups.**
- **Have fire extinguisher readily accessible suitable for use with gas appliances.**

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING:

- This grill has been designed with a mounting bracket for a rotisserie (rotisserie may or may not be included with your grill depending on the model purchased). Do not use a rotisserie not specifically manufactured for this grill.

- Read and follow all warnings and instructions in the owner's manual provided with the rotisserie. Save instructions for future reference.

- Do not use the side burner when using a rotisserie.

- DO NOT use back rotisserie burner when main burners are in use.

⚠WARNING

- **When using an AC current rotisserie, it must be electrically grounded in accordance with local codes, or in the absence of local codes:**
  - **In the US: The National Electrical Code – ANSI-NFPA No. 70 – Latest Edition**
  - **In Canada: the Canadian Electrical Code – CSA C22.1**

- **The Rotisserie is equipped with a three pronged plug for your protection against electrical shock. This plug should be plugged directly into a properly grounded 3 prong receptacle. Never cut or remove the grounding plug. Any extension cord must also have a 3 prong receptacle.**

- **All electrical supply cords should be kept away from water and any hot surfaces of the grill.**

USING OTHER FEATURES OF THE GRILL:

THE SIDE BURNER:

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.

- The burner valve can be adjusted from high to low depending upon your cooking demands.

⚠WARNING

- **Read instructions on lighting your grill to light the side burner.**

- **Never close the side burner cover when the burner is lit.**

- **Use a 10" diameter pot or smaller that does NOT have an extended handle when cooking on the side burner. Center pot over burner.**

- **Never place more than 15 pounds on the side burner. The side burner is not constructed to hold weight exceeding 15 pounds.**

- **Use caution to avoid bumping grill, side burner or pot to prevent pot from spilling contents possibly leading to severe burns.**

- **DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting creating a very dangerous situation.**

GRILL COOKING TIPS

CLEANLINESS

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE

- Use a meat thermometer to be sure food has reached a safe internal temperature. You may order a Commercial-quality thermometer from Brinkmann. For more information on this product and other Brinkmann accessories, please refer to the accessory pages at the end of this manual.
- The US Department of Agriculture recommends the **minimum** temperature be reached for the following food items:

Chops . . . . . .145 degrees F

Ground Meat . . . . . .160 degrees F

Pork . . . . . .160 degrees F

Poultry . . . . . .180 degrees F

Roasts . . . . . .145 degrees F

Seafood . . . . . .140 degrees F

Vegetables . . . . . .145 degrees F

HELPFUL HINTS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

PROPER CARE & MAINTENANCE

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use. A grill cover may be ordered directly from Brinkmann by calling 800-468-5252 or 800-527-0717.
- Wash cooking grills and heat distribution plates with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Keep the ventilation openings of the grill free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

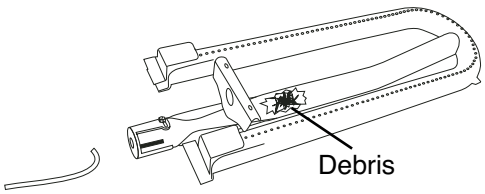
⚠ **CAUTION!** Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, heat distribution plates, and burners from inside your grill. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE

- Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- **DO NOT obstruct the flow of combustion and ventilation air.** Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting the grill.

1. Turn gas off at control knobs.
2. Remove cooking grills, ceramic tiles and tile frames.
3. Carefully lift each burner up and away from valve openings.
4. Use a narrow bottle brush or a stiff wire bent into a small hook to run through each burner tube and flame port several times.

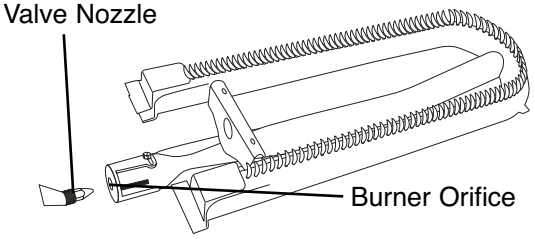


NOTE: Wear eye protection when performing procedure 5.

5. Use compressed air to blow into burner tube and out the flame ports. Check each port to make sure air comes out each hole.
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Check burner for damage, if any large cracks or holes are found replace burner.

IMPORTANT: Burner opening must slide over valve nozzle.

8. Carefully replace burners.
9. Replace each burner and follow the "Gas Leak Testing" section of this manual. Relight burners to verify proper operation.
10. Replace tile frames,ceramic tiles and cooking grills.



PROPER BURNER OPERATION

COOKING GRILLS

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the stainless steel surfaces. Do not use steel wire bristles to clean the cooking grills. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

CERAMIC TILES

- Periodically, it may be necessary to inspect and clean the ceramic tiles to prevent excess grease build-up. When the grill is cold, remove the cooking grills. Inspect the ceramic tiles and replace if broken or damaged. Do not allow ceramic tiles to become damaged to the extent that they may fall through onto the burners. Replace the ceramic tiles and cooking grills and light the burners. Operate the grill on "HIGH" for 10 minutes to remove the excess grease.

⚠WARNING

TRANSPORTING AND STORAGE:

- **Never move a grill when it is hot or when objects are on the cooking surfaces.**
- **Make sure that gas source is shut off. After moving the grill check that all gas connections are free of leaks. Refer to instructions for Leak Testing.**
- **DO NOT store anything flammable near the grill.**
- **Never store flammable liquids or spray canisters under or inside the grill.**
- **DO NOT extinguish grease fires using water.**
- **If the outdoor cooking gas appliance is not in use, the gas must be turned off at the source.**
- **Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.**
- **Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.**
- **When removing the grill from storage, spider webs or other debris may be blocking the burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.**

BEFORE STORING YOUR GRILL:

- Clean all surfaces.
- Lightly coat the burners with cooking oil to prevent excess rusting.
- Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather. A grill cover may be ordered directly from Brinkmann by calling 800-468-5252 or 800-527-0717.

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www.brinkmanncorp.com

WARRANTY

The Brinkmann Corporation warrants to the original purchaser that the Natural Gas Conversion Kit for the Grand Elite Series™ 4905 is free from defects due to workmanship or materials for 1 Year when installed by a licensed plumber.

The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover conversion kits that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches, rust or heat damage/discoloration to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Grand Elite Series™ 4905 Conversion Kit under the terms of this warranty, please call Customer Service Department at 800-527-0717. **A receipt or proof of purchase will be required. The Brinkmann Corporation will not be responsible for any grills forwarded to us without prior authorization.**

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CONVERSION KIT FOR THE GRAND ELITE SERIES™ 4905 TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.